

**INSTRUCTIONS FOR THE USE & CARE
OF YOUR ZANUSSI COOKER
VC9516 AND VC5516**

ZANUSSI
USE & CARE
MANUAL

Dear Customer

Buying a new cooker isn't something you do often and whether you've been cooking for many years or this is your first oven please read these instructions carefully.

They are designed to help you to get to know your new appliance and to achieve the best possible results from it. It may take time to adapt to using the new features because, technology is constantly changing, oven controls are more precise, and insulation is better. These improvements can lead to different cooking times and temperatures to those you may be used to. To avoid disappointment please check with the recommendations given in this leaflet.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Warnings – Electric Cookers

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

▲ This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with the product.

▲ Any installation work must be undertaken by a qualified electrician or competent person. The appliance must be installed according to the instructions supplied.

▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.

▲ Do not try to move the appliance by pulling the door handles. Refer to installation instructions.

▲ It is dangerous to alter the specifications or modify the product in any way.

▲ This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used. Details of servicing arrangements are supplied with the appliance.

▲ Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Network Service centre. Always insist on genuine Zanussi spare

parts. Details of servicing arrangement are supplied with the appliance.

▲ Always ensure that the control knobs are in the 'off' position when not in use.

▲ Take great care when heating fats and oils as they will ignite if they become too hot.

▲ You should remain in attendance when grilling food as it is easy to overcook the food which could result in the foodstuff, fats or oils igniting.

▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

▲ This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

▲ Do not leave utensils containing foodstuffs e.g. fat or oil in or on the appliance in case it is inadvertently switched on.

▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.

▲ Only clean this appliance in accordance with the instructions given in this book.

▲ This appliance is heavy and care must be taken when moving it.

▲ Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

▲ Ensure that all packaging, both inside and (where applicable) outside the appliance has been removed before the appliance is used.

▲ If you use a saucepan which is smaller than the heated area in the hob the handle may become hot. Ensure that you protect your hand before touching the handle.

▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.

▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.

▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as they may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.

▲ For ceramic hobs – Do not use the appliance if the ceramic glass is damaged. Contact your Zanussi

Network Service Centre. Details supplied with the appliance.

▲ Do not place heavy weights on the ceramic glass.

▲ Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.

▲ Always support the grill pan when it is in the withdrawn or partially withdrawn position.

▲ Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.

▲ Never line any part of the oven with aluminium foil.

▲ Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions). Take care when removing items from the oven to avoid spillages and burns.

▲ Always stand back from the appliance when opening the oven door(s) to allow any build up of steam or heat to release.

▲ Do not use a trivet and the grilling grid in the grill pan/meat tin together.

▲ Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

▲ Do not stand on the appliance or on the open oven doors.

▲ Do not hang towels or dishcloths from the appliance handles. They are a safety hazard.

▲ Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.

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The Control Panel

Your cooker has symbols on the control panel. Here is a handy guide to identify the heating areas:



Back left



Front left



Front right



Back right



Full grill



Centre
Section Grill



Main fan
oven



Top oven



Defrost
(on Main Oven
Control)

Before Use

Record the model and serial numbers on the back of this leaflet.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all the heated areas to run for a short period of time. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

When the appliance has cooled, clean the ceramic glass panel with Cleaner Conditioner. This will not only protect the surface, but also make it easier to clean after use (page 19).

During Use

This cooker has passed all the approved temperature and safety requirements.

However, when using various parts of the cooker, certain areas may become hot.

There is a safety device which prevents the controls overheating. If the grill or second oven cuts out during use, turn off the controls and allow the appliance to cool. The grill and second oven should then operate normally.

Manual Control

Your cooker is fitted with a timer control. If the oven indicator light does not glow when the oven control dial is turned on, it is most likely that the cooker is set for automatic cooking.

To return the cooker to manual operation, see page 18.

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

The Ceramic Hob

The variety of sizes of heating areas provide flexibility, so you can obtain the most economical use of the hob.

You will be delighted with the way the hob boils, fries, simmers, with the way it assists in keeping your pans clean; the way it prolongs their life... but above all, the utter cleanliness of cooking and of the hob itself will make your cooker one of the most treasured appliances in your kitchen. It is, however, important that you realise that old-fashioned methods of cleaning and care, suitable though they may be for ordinary hobs, are just not suitable for so modern a unit. May we therefore ask you to study these instructions and to follow the recommendations on care and cleaning, even though they may mean a change in your usual methods. You will find the care and cleaning different – but so rewarding.

The Ceramic Cooking Panel

The smooth ceramic glass panel is non-porous and durable. Beneath are conventional elements, each one located under a decorative circular area on the surface.

Notes

1. Intermittently the elements may be seen glowing through the ceramic surface when the heated area is on.
2. Before using the hob, always ensure the ceramic surface and the saucepans are clean and dry.
3. Saucepans may be rested on the unheated areas when cooking is complete, prior to serving the food.

The conventional element controls have infinitely variable settings, and are marked from 0-5.

They are designed to cover all methods of cooking.

A neon indicator light is positioned beneath each control switch disc, which will glow when the corresponding control is switched on, and serve as a reminder to turn the control switch back to off when cooking is complete.

Dual Circuit Hotplate

The control knob for the dual circuit hotplate has two sets of markings with a common 'off' position. The settings are infinitely variable up to the maximum setting. Turn the knob clockwise for the whole plate and anti-clockwise for the smaller inner section.

Hob Indicator

After the hob has been used, the hot hob indicator lights, positioned on the ceramic glass panel will glow as a

warning that the cooking area is still hot. The indicator lights will go out as soon as the cooking area is cool.

Saucepans

The best cooking results and the most economical use of electricity will be achieved by using smooth, flat based saucepans for all the cooking areas. Pans should not have rough bases and should be lifted onto and off the heated areas and not slid across the surface since this in time may scratch the surface finish of the hob. This also applies to pans with aluminium bases to avoid metal marks. Such marks are easily cleaned, provided they are removed immediately, and are not allowed to bake onto the surface for long periods.

Other types of saucepans unsuitable for use with ceramic hobs include pans made from very lightweight material or those that have been heavily used. Glass pans give poor conductivity and therefore a slow response. Cast iron pans in their current form are equally unsuitable, not only because their response time is very slow but also because their ground base is so coarse it is very easy to scratch the glass surface of the hob.

Copper-bottomed pans give a good response but it has not yet been proved whether or not they leave a copper deposit on the glass surface which is difficult to remove. Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Specialist Pans

Pressure cookers, preserving pans, etc should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

Safety Device

Built into the hob is a safety device (or thermal limiter) which protects the ceramic glass from overheating. If using pans which are not ideal, for example, concave based pans with shiny reflective bases, or grooved bases, the safety device can cause the heated area to switch on and off during cooking, particularly at maximum setting. This causes no harm to the hob, it just means food will take a little longer to cook, but to prevent unnecessary switching on and off, turn down from maximum to a lower setting, or use boiling water in the pan at the start of cooking.

Notes

1. Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
2. It is inadvisable to leave an empty pan on a heated area.
3. Never place a utensil with a skirt, e.g a bucket) on a heated area.

Your questions answered

What happens if I leave an uncovered heated area "on" for a long period?

This has been taken care of by incorporating a built-in safety device. If, for example, any of the heated areas are left on an uncovered, a thermal limiter will ensure that heat build-up is insufficient to cause any adverse effects. After several minutes at maximum setting the device switches the element off and on continually until the control switch is reset by the user.

Can I cook on the ceramic panel itself?

No, it is not advisable.

You can damage the surface and you will only make more cleaning.

Can I use asbestos mats or aluminium foil?

No, Asbestos mats, aluminium foil and aluminium foil dishes on the hob itself offer no cooking advantages and they can damage the ceramic glass surface. *Never* place plastic or similar material, which might melt, on the heating area.

Can I use the hob as a chopping board?

Please, no! In time, you would scratch the surface, making it more difficult to clean. For the same reason, it is better to 'lift' pots and pans onto the heated areas rather than slide them.

What do I do with 'spills'?

Allow the hob to cool before cleaning. Remove spills with a *clean*, damp cloth (no detergent). If there is detergent in the cloth, you may leave a layer of soil-laden detergent on the hob surface which can result in discolouration next time the area is switched 'on'. This is why dishcloths and washing-up sponges should not be used. If it happens the special Cleaner-Conditioner provided will remove it.

In particular, **sugar solutions** e.g. jams and syrups, must be wiped off the hob surface before they set and become hard to avoid the surface being damaged (see 'Important Notes' page 22).

Operation of the heated Areas

1. Place the saucepans with contents onto the cooking area and turn the control switch to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for initial fast boiling or heating, but it is important to be guided by any particular recommendations given in the saucepan manufacturer's instructions regarding the use of heat settings to suit the type of hob and close fitting lids on the saucepans will ensure faster results.
2. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower position. The numbers do not denote any set temperature, but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this may vary with the type and quantity of food, the size and type of saucepan and whether or not a lid is used.

Note

Occasionally the heated areas may be seen to switch on and off while cooking at the higher settings. This is due to a safety device which protects the glass from overheating and can be caused by the use of an unsuitable pan (see page 9).

Special Frying Note

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil, **do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is, turn off the heat if it is safe to do so. Place a damp cloth or correct fitting lid over the pan to smother the flames. **Do not** use water on the fire. Leave the pan to cool for at least 30 minutes. **Do not** leave fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

WARNING

DO NOT USE THE HOB IF ANY PART OF THE SURFACE OF THE CERAMIC GLASS PANEL IS DAMAGED OR CRACKED. Switch off at the electricity supply and contact your Zanussi Network Service Centre. (Details in Service leaflet supplied).

The Dual Grill

Ensure the grill deflector is positioned above the grill element before using the grill.

The whole area of the grill can be used for grilling and toasting larger quantities or the centre section only for cooking smaller quantities of food.

The grill door must be left open during grilling.

Operation of the Full Grill

To operate the grill turn the grill control clockwise from the '0' position. For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 2 minutes and then adjusted as necessary. The pre-heating may be increased to 6-9 minutes when flash grilling blue, rare or medium steaks. As this is a high speed grill, when grilling fatty foods it is advisable to lower the position of the pan under the element and/or reduce the setting, after initially sealing the outside of the food, to help prevent splashings of fat onto the grill element.

Operation of the Centre Section Grill

This is the area in the centre of the grill. To operate turn the grill anti-clockwise from the '0' position.

The pre-heat may be increased to 10-13 minutes when flash grilling blue, rare or medium steaks.

For convenience and flexibility of use, e.g. cleaning, storage and as use as a meat tin, the grill pan is supplied with a removeable handle.

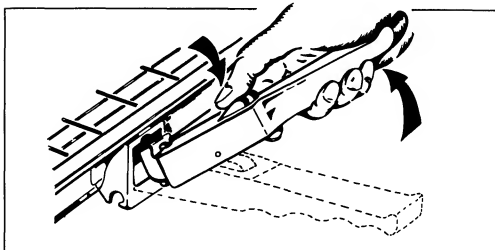
For all grilling and toasting, the control should normally be turned to '5' for the initial pre-heating of 3 minutes and then adjusted as necessary.

The Grill Pan Handle

To remove the handle, press the knob on

the handle with the thumb, and pivot handle upwards.

Reverse this action when replacing handle.



Positioning the Grill Pan

The grill pan is placed on the runners in the grill compartment side panels which provide alternative grilling positions, in addition, there is a reversible grid within the pan.

When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan or grid with aluminium foil. It is advisable **not** to leave food, i.e. fat or oil in the meat pan or grill pan on the cooker, in case the cooker is inadvertently switched on. The pan may be stored in this compartment with the handle removed.

Warming Compartment

The grill compartment on the cooker is ideal for warming dishes and keeping food hot.

Select a low setting on the grill control when using the compartment for this purpose.

Operation of the Main Fan Oven

1. The oven door should be opened by pulling the handle at the top and closed by a gentle push.
2. Before switching the oven 'ON' arrange the shelves in position. There are up to four shelves provided, although it is not necessary to use them all. They allow for a variety of shelf positions.
The runners are numbered from the bottom upwards.
The even heat distribution allows most dishes to be cooked equally well in any shelf position.
It is possible to cook bulk loads on a maximum of three shelves at any one time.
3. It is recommended that when baking larger quantities and three shelves are being used, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary. The shelves have an anti-tilt devices fitted which is effective provided the shelves are fitted with the straight rods uppermost and the forms to the back of the oven.
4. Generally, lower oven temperatures are required when cooking in the fan oven than conventional ovens.
5. Set the oven control to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
6. The fan comes into operation as soon as the oven control is moved to the defrost position. It will operate continuously during cooking.
7. Do not line any part of the oven with aluminium foil.
8. The oven is vented. Under certain cooking conditions, when moisture is present, steam will be visible from the vent. This is quite normal and prevents an excessive build-up of steam which would otherwise occur inside the oven.
9. Oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

IMPORTANT NOTE

Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

Defrosting in the Fan Oven

The fan oven has a defrost facility marked on the control dial *. When the control is set to this position, the fan oven operates with the fan only switched on i.e. without heat or neon indication. This enables some foods to be defrosted more quickly than conventional methods due to the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.

The type of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes, quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc. Faster defrosting of bread and plain cakes may be carried out with heat, using the lower temperature settings, (80-90°C) on the oven control, although food may go stale more quickly if thawed in this way. Small cooked pastry items, e.g. tarts, pies, sausage rolls and mince pies can be heated through without thawing first. Place into a cold oven set at 190/200°C for 20-40 minutes, depending on the quantity, size and required serving temperature.

It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator. However, this process can be accelerated by thawing in the fan oven without heat using the defrost feature:-

Small or thin pieces of frozen fish or meat items such as fish fillets, frozen peeled prawns, cubed or minced meat, sliced meats such as liver, thin chops, steaks etc., will be defrosted in 1-2

hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process.

Joints of meat and poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1½ kg (3lb) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process. Faster defrosting can be carried out using the lower temperatures on the oven control dial (80-90°) when the chicken will be thawed in 2-2½ hours, remove the giblets after 1-2 hours.

These methods of defrosting meat and poultry using the fan oven are only applicable for joints up to 2kg (4lb) in weight and **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING**.

A medium size casserole or stew can be thawed without heat using the defrost feature in 3-4 hours. However, if time is short, the casserole may be reheated without thawing first. Place into a cold oven set at 180-190°C for 1¾-2½ hours, depending on the size and shape of the container. It will be necessary to stir or break up the contents during the heating process.

NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

The Second Oven

The second oven is the smaller oven, is thermostatically controlled and can be used for cooking dishes on a smaller scale e.g. a maximum of 12 queen cakes or scones on a baking tray. If desired small joints which require slow roasting can be cooked in this oven. The oven is heated by an element at the top of the compartment, and a lower element under the base of the compartment.

Use of the Second Oven

1. Before cooking in the oven ensure that the grill splash tray/deflector is in position.
2. This oven is supplied with a withdrawable, non-tip shelf. Most cooking in the oven must be carried out on this shelf placed on either of the lower two runners. In addition to achieve extra height, dishes can be cooked on a shelf from the main oven placed sideways directly on the oven floor. When the shelf is used in this position, ensure that it is level on the base of the oven.
3. Care should be taken not to place food too close to the grill element—there should always at least be 2.5cm (one inch) between the top of the food and the element. When cooking cakes, pastry, scones, bread, etc., place the tins on baking trays directly below the grill element. To allow adequate heat circulation, baking tins and dishes should not be placed against the back of the oven. Do not place delicate food or dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes onto baking trays to avoid spillage on

the floor of the compartment.

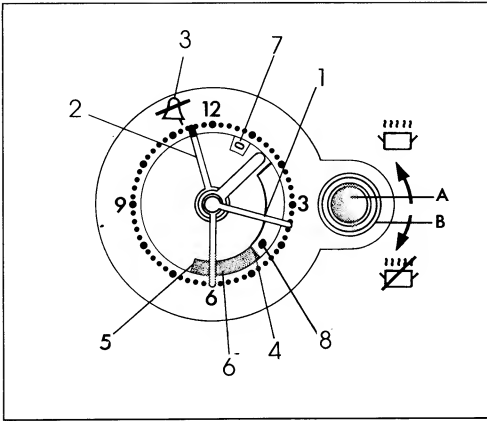
4. **Most foods are cooked at lower temperatures in the small second oven than conventional ovens.**
5. To operate the second oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will cycle **on** and **off** periodically during cooking showing that temperature is being maintained.
6. Do not line any part of the compartment with aluminium foil.
7. The oven is vented through the back of the cooker. Under certain conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur in the oven.

Warming Compartment


The second oven on the cooker is ideal for warming dishes and keeping food hot.

The lower settings on the second oven control are used for this purpose. Dishes should not be placed directly on the floor of the oven.

Timer Control



Fully Automatic Timer.

- A. Inner section of control knob.
- B. Outer section of control knob
- 1. Clock second hand.
- 2. Hand for minute minder.
- 3. Off position for minute minder.
- 4. Start time indicator line.
- 5. Stop time indicator.
- 6. Cook time.
- 7. Area indicating completion of automatic programme. When this area shows  the cooktime has finished and the cooker should be returned to manual setting (see page 18).

8. Dot Indicator

This timer will automatically switch the oven on and off at the selected cook period and off at the selected 'stop' time.

It also includes a clock and minute minder.


Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day,

push in and turn the inner section, of the knob (A) in either direction until the hands indicate the right time.

Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 55 minutes. It is not part of the automatic control and is operated by the inner section of the knob (A).

To set, do not push in, but turn the knob in either direction until the pointer reaches the desired time period. At the end of the set period, a continuous buzz will be heard. To cancel, turn the inner section of the knob (A) to the 'Off' position (indicated by the bell symbol ).

Automatic cooking

When using the timer control for the first time it is advisable to let it operate while you are at home. You will then feel confident to leave a meal to cook automatically in the future.



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
- A. Maximum cooking duration is 3½ hours.
- B. The delay time plus the cooking period must not exceed 12 hours.
- C. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

Setting the Timer Control

Follow these simple steps:

A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched on .	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	<i>Push in and turn the inner section of the knob (A) clockwise or anticlockwise as required.</i>
4. Set the stop time. (This must be set first).	<i>Turn the outer section of the knob (B) clockwise towards  until the stop time indicator (5) is at the time you wish the food to stop cooking.</i>
5. Set the start time.	<i>Turn the outer section of the knob (B) anticlockwise towards  to bring the start time indicator line (4) to the time at which cooking is to start (The area shows the cook time).</i>
6. Set the oven control to the required temperature.	<i>The oven indicator light should be off.</i>

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual and the  area will gradually disappear giving an indication of the cook time remaining. When the cooktime has finished the area indicating completion of automatic programme (7) will show 

B. TO SET THE TIMER TO SWITCH 'OFF' ONLY



Follow points 1-4 previously, then:

5.

To start cooking immediately


Turn the outer section of the knob **(B)** anticlockwise until the start time indicator line is exactly in line with the hour hand.
6.


Set the oven temperature control to the required temperature, if the oven is not already on.

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual and the  area will gradually disappear giving an indication of the cook time remaining. When the cooktime has finished the area indicating completion of automatic programme (7) will show 

To Return the Cooker to Manual Operation

Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

- At the end of a timed cooking operation only the  will be visible.

Turn the outer section of the knob **(B)** clockwise until the manual symbol  is visible.
- Turn the oven control on to check that the oven operates manually.

The oven indicator light will come on.
- Turn the oven control **off**.

Cleaning

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little liquid detergent in hot water, and polish with a soft cloth. Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommended that they are not subjected to thermal shock i.e. do not plunge a very hot grill pan or meat pan into warm or cold water.

Note:

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodised aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

Cleaning the Ceramic Hob

Make sure that the glass ceramic surface is cool before applying any cleaning materials.

1. Save on cleaning time:

- Make sure the bottom of the utensils and cooking areas are clean and dry.
- Select correct heat settings and use saucepans large enough to accommodate food and liquid to eliminate boilovers and spattering.
- If possible, wipe up food spills and splatters from adjacent heating areas before using areas for cooking.

2. Daily care:

Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicon on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

● Apply a dab of Cleaner Conditioner in the centre of each heated area to be cleaned (For normal cleaning, start with about 1/8 of a teaspoon (5ml) of Cleaner Conditioner and apply more if needed.

● Dampen clean paper towel and clean unit. To remove more stubborn soilage use a slightly dampened non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite, or Vileda non-stick pan cleaners.

● Wipe off this application with another clean, damp paper towel and wipe dry.

3. **Regular weekly care:**

● Use "Ajax" or "Vim" Powder Cleaner regularly at least two or three times a week to remove any discolouration, especially in hard water areas. A non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners may also be used with the Powder Cleaner for vigorous rubbing.

● Apply Cleaner Conditioner and polish with kitchen paper or a soft dry cloth.

● Never mix different household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.

● Do not use a sponge or a dishcloth. They may leave a film of soil-laden detergent water on heating area which may turn brown and resemble a discolouration next time area is heated. If that should happen, Cleaner Conditioner will remove it.

● Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

Remember:

● If a wet paper towel is used to remove spill overs from warm cooking area, be careful to avoid steam burns

Other Ceramic Hob Cleaning Materials

Do use:

Cleaner Conditioner should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

1. Jif Cream Cleaner
2. Liquid Grumpton
3. Baking Soda as cleaning powder
4. Flash

Do not use:

1. Household detergents and bleaches
2. Impregnated plastic or nylon pads as these will scratch the surface, e.g. Scotchbrite General Kitchen Scourer, Vileda Super Scourer.
3. Metal Pads; these will scratch and mark, e.g. Brillo Pads, Ajax Pads, Steel wool pads.
4. Household abrasive powders except where specified; these will scratch depending on the pressure applied in use.
5. Chemical oven cleaners, e.g. aerosol and oven pads. These are caustic cleaners and may etch the surface.
6. Rust stain, bath and sink stain removers as these will mark and etch the surface.
7. 'Delete' polishing cleanser.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cool.
2. The careful use of a stainless steel razor in a patent holder, held at angle of approximately 30° can be used to remove stubborn soilage from the cooled hob.
3. Use the Cleaner Conditioner and finally wipe the hob clean with kitchen paper or dry cloth.

How to deal with metal marks:

Metal deposit can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.

To avoid such marks, protect the surface of the hob with cleaner conditioner and lift the saucepans across the heated areas. Ensure new aluminium saucepans are well scrubbed on the base to remove any rough edges or take off any deposits left from manufacture.

The marks are easily removed, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

About Discolouration

Discolourations are **on** the surface, **not in it**. By following proper care and cleaning recommendations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible soil. Cleaner Conditioner has been especially formulated for this purpose and does an excellent job. Remember, use only as much as is necessary. If used too generously, a heavy film may be left

that will burn on and discolour when the elements are heated.

If, after the use of the recommended materials, there are some persistent stains or marks on the hob, the hob should be cleaned using "Ajax" or "Vim" Powder cleaner. This will remove any accumulated residue of Cleaner Conditioner and, if applied with a vigorous scrubbing with a non-impregnated plastic or nylon pad for non-stick pans, for at least three to four minutes, it will also take off the film caused by salts and minerals before it has an opportunity to discolour or develop into a problem. If, after following the above instructions, discolouration persists, a paste made up of one part water to three parts cream of tartar should be left on the hob overnight. This will remove most discolourations provided they have not been excessively burned on. The paste should be thoroughly washed off afterwards. Finish off with a touch of Cleaner Conditioner, polish to a high lustre and your top will continue to look as good as new.

Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

WARNING:

Cleaner Conditioner must be applied regularly after the use of other cleaners, otherwise over a period of time the surface of the ceramic glass will roughen and cleaning will become progressively more difficult. Staining may also occur.

IMPORTANT NOTES:

1. In the event of the hob being scratched, soilage will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect cooking performance.
2. **Soilage from sugar solutions must be removed from the hob before the syrup has set and become hard otherwise subsequent damage of the glass ceramic surface will occur.**
3. Do not place aluminium foil or dishes on the hot surface as these will cause damage to the hob.
4. Easy-Do and Corning Cleaner Conditioners are the current recommended cleaners for use on the ceramic hob. A substitute or replacement cleaners become available, they will be recommended and obtainable either in addition to or instead of the current cleaners.
5. Cleaner Conditioner is for the ceramic hob only and must not be used as a general, all purpose cleaner.

Cleaning the Grill

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface

with a soap impregnated steel wool pad is advised.

The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner.

When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

Cleaning the Main Oven

If 'Stay-Clean' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay-Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

NOTE:

If aerosol cleaners are used on any part of the cooker the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

Aerosol cleaners must not be used on 'Stay-Clean' liners, and must not be allowed to come into contact with the elements as this may cause damage.

Stay Clean Liners

Care of Stay-Clean

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking. As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels. In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

Cooking

To minimise oven soilage

1. Cook as the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The

water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures as well as causing condensation.

4. Covering joints during cooking will also prevent splashings onto the interior panels; remove the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.
5. Do use a trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

Oven Cooking Chart

The oven temperatures are intended as guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

Note:

Shelf positions are counted from the bottom of the oven.

FOOD	MAIN FAN OVEN	
	SHELF POSITIONS	COOKING TEMP°C
Biscuits		180-190
Bread		210-220
Casseroles		130-140
Cakes: Small and Queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is in use.	160-170
Sponges		160-170
Maderia		140-150
Rich Fruit		130-140
Christmas		130-140
Meringues		90-100
Fish		170-190
Fruit Pies and Crumbles		190-200
Milk Puddings		140-150
Pastry: Choux		
Shortcrust		
Flaky		
Puff		
Plate Tarts		180
Scones		220-230
Roasting: Meat & Poultry		170-180

Instructions For Cooking A Complete Meal In The Main Oven

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

Preparation

Beef	1 1/2 kg (3 lb)	Arrange on the trivet in the roasting tin.
Potatoes with	600 kg (1 1/2 lb)	Brush with melted fat or oilsprinkle salt and arrange around joint.
Yorkshire Pudding	250 ml (1/2 pt) pouring batter	Mix together 100g (4 oz) plain flour and pinch of salt.
		Gradually mix in the beaten eggs and 250 ml (1/2 pt) milk until smooth.
Apple Pie	300g (12 oz) 1 kg (2 lb)	Shortcrust pastry.
		Prepared fruit.
		Place fruit and sugar to taste in 1 litre (2pt) oval pie dish and cover the fruit with rolled out pastry.

Cooking

Pre-heat oven to 190°C

	Arrange Beef, Potatoes and Apple Pie in the oven as follows:
Beef and Potatoes	Shelf position 1
Apple Pie	Shelf position 4

Cook for approximately 50 minutes.

Remove pie and raise temperature to 200°C.

Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 4 low. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY: 1hour 30 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking Yorkshire Pudding.

Before Calling a Service Engineer

Should service be required for this appliance, please contact your local Zanussi Network Service Agent, or your retailer, depending on who is providing the guarantee.

Before requesting service, the following simple checks may save you inconvenience and possibly expense. Please note that it will be necessary to provide proof of purchase for any in guarantee service calls.

1. CHECK that the cooker is level (See Positioning the Cooker).
2. If your cooker doesn't work.
CHECK that it is connected to the mains supply correctly, that the main cooker fuse is working and that it is switched on at the cooker control panel.
3. If the oven indicator light does not come on and the oven does not heat up.
CHECK with the instructions that the timer is set for manual cooking, and is not left on automatic setting.
4. If the oven temperature appears to be too high or too low.
CHECK that the temperatures recommended in the Instruction Book are being used and suit the type of oven. According to the tin and dish sizes and your own individual preferences, be prepared to alter the temperature either up or down 10°C or adjust cooking time to achieve the result you want.
5. If the timer control does not work.
CHECK that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual

operation after automatic use.

6. If the hotplates seem slow to boil.
CHECK that the saucepans have flat bases and match the size of hotplate as near as possible. Use a close fitting lid and turn to maximum setting until boiling. Use minimum quantities of liquid and do not over fill the saucepans.
7. If the hotplates simmer inadequately.
CHECK that your saucepans have flat bases and match the size of hotplate as near as possible. CHECK that a low enough setting is used if the simmering is too violent or use a smaller hotplate. If the simmer is too slow, try using a higher setting or a larger hotplate.
8. If the grill cuts out after being used for an extended period of time and there is no neon indication.
CHECK to see if, after being allowed to cool, the grill and second oven is now operating normally.

If you need to contact Service please ensure that you know the model number, serial number (both found on the rating plate on the cooker) and when the appliance was purchased. The service Receptionist may wish to know the results of having carried out the above checks.

Peace of mind for twelve months

ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We ZANUSSI Ltd.

Undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with manufacturer's operating and maintenance instructions.

The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a ZANUSSI Network Service Centre.

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:
Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

● Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

● Appliance found to be in use within a commercial environment, plus those which are the subject of rental agreements.

or five years

ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

- 1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
- 2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
- 3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
- 4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
- 5. Covers issued are not fundable or transferable.

Guarantee Record

Appliance purchased from

Guarantee card no

Serial no

Your name

Address

.....

on

Model no

(These details may be taken from your Guarantee record Card)



ZANUSSI

The Appliance of Science